

EST. 1975

## THE BUTCHER'S BLOCK

wine and dine

### STARTER

#### FLATBREAD <sup>V</sup>

Hummus, olive oil, dukkha

#### BUTCHER'S LOCAL CHARCUTERIE PLATES

Selection of cold meats picked by our chefs, served with flatbread

### ENTRÉE

#### CHICKEN WINGS

Red chilli sauce

#### KINGFISH <sup>GF, DF</sup>

Roasted cauliflower, avocado, nam jim

#### BBQ EGGPLANT <sup>GF, DF, V</sup>

Citrus tahini, pinenuts, pomegranate, mint

### MAIN

#### ROAST PUMPKIN <sup>V, GFO</sup>

Goats chevre crème, honey roasted grains

#### ROAST BARRAMUNDI

<sup>GF, DFO</sup>

Cashew tahini, roast fennel,  
chickpeas, cauliflower

#### CRISP BRUSSELS <sup>GF, DFO, V</sup>

Macadamia, pecorino, chardonnay vinegar

#### ROAST LAMB SHOULDER

| FOR 2 <sup>GFO, DFO</sup>

Flatbread, hummus, baba ghanoush,  
labneh, fatoush

### DESSERT

#### TOFFEE PIE

Oat pastry, caramel, vanilla ice cream

#### RHUBARB PAVLOVA

Rosewater custard, rhubarb,  
Turkish delight ice cream